

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1-40. (Canceled)

41. (New) A wheat-containing bakery product comprising:
from about 1-150 baker's percent of vital wheat gluten;
a chemical leavening agent; and
a proteinaceous ingredient selected from the group consisting of-
(a) between about 0.5-100 baker's percent of a modified wheat protein concentrate
product formed by dispersing wet gluten in an ammonia solution followed by
spray drying;
(b) between about 0.5-100 baker's percent of a devitalized wheat gluten product;
(c) between about 0.5-20 baker's percent of a fractionated wheat protein product;
(d) between about 0.5-20 baker's percent of a deamidated wheat gluten product; and
(e) any combination of ingredients (a)-(d),
said bakery product having a total protein content of between about 4-18% by weight.

42. (New) The product of claim 41, said product comprising from about 5-60
baker's percent of said vital wheat gluten.

43. (New) The product of claim 41, said product comprising a chemical leavening
agent selected from the group consisting of sodium bicarbonate, monocalcium phosphate, sodium
aluminum phosphate, sodium aluminum sulfate, sodium acid pyrophosphate, dicalcium phosphate,
potassium acid tartrate, and glucono-delta-lactone.

44. (New) The product of claim 41, said product comprising from about 5-120 baker's percent of a resistant starch.

45. (New) The product of claim 44, said resistant starch selected from the group consisting of physically inaccessible starch entrapped within a protein matrix or a plant cell wall, raw starch granules that resist digestion by alpha-amylase, retrograded amylose, and chemically modified starch.

46. (New) The product of claim 45, said resistant starch being a chemically modified starch.

47. (New) A wheat-containing bakery product comprising:
from about 1-150 baker's percent of vital wheat gluten;
yeast; and
a proteinaceous ingredient selected from the group consisting of-

(a) between about 0.5-100 baker's percent of a modified wheat protein concentrate product formed by dispersing wet gluten in an ammonia solution followed by spray drying;

(b) between about 0.5-100 baker's percent of a devitalized wheat gluten product;

(c) between about 0.5-20 baker's percent of a fractionated wheat protein product;

(d) between about 0.5-20 baker's percent of a deamidated wheat gluten product;

(e) any combination of ingredients (a)-(d); and

said bakery product having a total protein content of between about 5-35% by weight.

48. (New) The product of claim 47, said product comprising from about 5-60 baker's percent of said vital wheat gluten.

49. (New) The product of claim 47, said product comprising from about 5-120 baker's percent of a resistant starch.

50. (New) The product of claim 49 said resistant starch selected from the group consisting of physically inaccessible starch entrapped within a protein matrix or a plant cell wall, raw starch granules that resist digestion by alpha-amylase, retrograded amylose, and chemically modified starch.

51. (New) The product of claim 50, said resistant starch being a chemically modified starch.

52. (New) A dough comprising:
a quantity of flour;
from about 1-150 baker's percent of vital wheat gluten;
a chemical leavening agent; and
a proteinaceous ingredient selected from the group consisting of-

- (a) between about 0.5-100 baker's percent of a modified wheat protein concentrate product formed by dispersing wet gluten in an ammonia solution followed by spray drying;
- (b) between about 0.5-100 baker's percent of a devitalized wheat gluten product;
- (c) between about 0.5-20 baker's percent of a fractionated wheat protein product;
- (d) between about 0.5-20 baker's percent of a deamidated wheat gluten product; and
- (e) any combination of ingredients (a)-(d),

said dough having a total protein content of between about 4-18% by weight.

53. (New) The dough of claim 52, said dough comprising from about 5-60 baker's percent of said vital wheat gluten.

54. (New) The dough of claim 52, said chemical leavening agent selected from the group consisting of sodium bicarbonate, monocalcium phosphate, sodium aluminum phosphate, sodium aluminum sulfate, sodium acid pyrophosphate, dicalcium phosphate, potassium acid tartrate, and glucono-delta-lactone.

55. (New) The dough of claim 52, said dough comprising from about 5-120 baker's percent of a resistant starch.

56. (New) The dough of claim 55 said resistant starch selected from the group consisting of physically inaccessible starch entrapped within a protein matrix or a plant cell wall, raw starch granules that resist digestion by alpha-amylase, retrograded amylose, and chemically modified starch.

57. (New) The dough of claim 56, said resistant starch being a chemically modified starch.

58. (New) A dough comprising:
a quantity of flour;
yeast;
from about 1-150 baker's percent of vital wheat gluten; and
a proteinaceous ingredient selected from the group consisting of-
(a) between about 0.5-100 baker's percent of a modified wheat protein concentrate product formed by dispersing wet gluten in an ammonia solution followed by spray drying;
(b) between about 0.5-100 baker's percent of a devitalized wheat gluten product;
(c) between about 0.5-20 baker's percent of a fractionated wheat protein product;
(d) between about 0.5-20 baker's percent of a deamidated wheat gluten product;
(e) any combination of ingredients (a)-(d),
said dough having a total protein content from about 5-35% by weight.

59. (New) The dough of claim 58, aid dough comprising from about 5-60 baker's percent of said vital wheat gluten.

60. (New) The dough of claim 58, said dough comprising from about 5-120 baker's percent of a resistant starch.

61. (New) The dough of claim 60, said resistant starch selected from the group consisting of physically inaccessible starch entrapped within a protein matrix or a plant cell wall, raw starch granules that resist digestion by alpha-amylase, retrograded amylose, and chemically modified starch.

62. (New) The dough of claim 61, said resistant starch being a chemically modified starch.